

Winter Whirl Pasta (double if necessary)

1 pound ziti or penne pasta 1 large jar sauce 1 large jar water
 $\frac{1}{2}$ lb. Mozzarella cut into small pieces

From WW2 Cabin Mom :

I combined 2 lbs of ziti, 2 jars of sauce, and 2 sauce jars of water in a large pot on the electric stovetop. I cooked it over medium heat until the liquid was lightly bubbling - not a full boil. Stir it every few minutes or the noodles stick to the bottom. I turned the heat to low and continued cooking until the ziti was done (I had to taste the noodles to be sure). Remove from heat and stir in the mozzarella (I used 2 lbs solid that the girls cut into small pieces - I would suggest a little less cheese - probably 1-1 $\frac{1}{2}$ lbs - although it was realllly good with all that cheese!). Let it sit for several minutes until the cheese melts (I did not cover it) - stir it to see if it's nice and stringy - that's how you know the cheese is melted. Serve. - Recipe courtesy of Debbie Tandler

Tin Can Cooking

This is exactly what the name says - cooking in a can. Different size cans may be used, depending upon what you are cooking. Large #10 cans will be used for recipes that feed a group; soup and tuna cans work well for individual serving size recipes. Be sure to remove all paper labels.

Caution: some cans - especially the #10 size - often have a very thin coating of plastic on the inside. **Do not use these if the can will be heated - the plastic will melt!**

Simple tin Can Ideas

Breakfast in a Can (Serves 1)

2 brown and serve sausages 1 or 2 eggs 1/2 English Muffin

Place the sausages in the bottom of a clean, empty tuna can. Crack the egg(s) over the sausages. Top with muffin half. Drugstore wrap the whole thing and place in embers for about 10 minutes each side. Eat right from the can. The muffin can be left out of the can and toasted on a stick instead. Cooking time for sausage and eggs is less without the muffin.

Gingerbread and Applesauce in a #10 Can (Serves 6 to 8)

1 package gingerbread mix and ingredients 1 lb. applesauce

Put applesauce in can and place in coals. When it starts to bubble, stir thoroughly and let it bubble again. Meanwhile, mix gingerbread according to package instructions. Pour into center of bubbling applesauce. Do not stir! Cover with foil and place back in the embers. Rotate the can often for about 20 minutes or so. Whipped topping or ice cream is nice with this.